



# Tonkatsu Pork Chop

WITH MISO MUSHROOM RICE

Classic



## Prep & Cook Time

45-55 MIN

## Cook Within

6 DAYS

## You Will Need

Olive Oil, Salt, Pepper  
Small Pot, Mixing Bowl,  
Microwave-Safe Bowl, Large  
Non-Stick Pan

## Ingredients

.42 oz. Mayonnaise  
2 1/2 fl. oz. Tonkatsu Sauce  
3/4 cup Jasmine Rice  
2 tsp. Miso Sauce Concentrate  
1 tsp. Sriracha

## Difficulty Level

INTERMEDIATE

## Spice Level

MEDIUM

1/2 cup Panko Breadcrumbs  
2 Green Onions  
4 oz. Cremini Mushrooms

## Customize It Options

12 oz. Boneless Pork Chops  
12 oz. Sirloin Steaks  
12 oz. Boneless Skinless Chicken  
Breasts

## Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/23483](http://www.homechef.com/23483)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**



### Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork in Steps 1, 3, and 4, flipping every 1-2 minutes until chicken reaches minimum internal temperature, 10-12 minutes.
- If using **sirloin steaks**, follow same instructions as pork in Steps 1, 3, and 4, flipping every 1-2 minutes until steaks reach minimum internal temperature, 8-10 minutes.



### 2. Cook the Rice

- Place a small pot over medium heat and add 1 tsp. **olive oil**. Add **mushrooms, white portions of green onions**, and a pinch of **salt** to hot pot. Stir occasionally until tender and browned, 4-5 minutes.
- Add **rice**, 1/4 cups **water**, 1/4 tsp. **salt**, and **miso concentrate**. Bring to a boil.
- Once boiling, reduce to a simmer. Cover, and cook until rice is tender, 15-18 minutes.
- Remove from burner and set aside covered.
- While rice cooks, continue recipe.



### 4. Cook the Pork Chops

- Line a plate with a paper towel. Place a large non-stick pan over medium heat and add 3 Tbsp. **olive oil**. Let oil heat, 5 minutes.
- After 5 minutes, test oil temperature by adding a pinch of **panko** to it. It should sizzle gently. *If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.*
- Lay **pork** away from you in hot oil and flip every 4-5 minutes until golden brown and pork reaches a minimum internal temperature of 145 degrees, 10-12 minutes.
- Remove from burner. Transfer pork to towel-lined plate. Rest, 3 minutes.

### 1. Prepare the Ingredients

- Thinly slice **mushrooms**.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Pat **pork chops** dry, and season both sides with a pinch of **salt** and **pepper**.



### 3. Prepare the Pork Chops

- Combine **mayonnaise** and 2 tsp. **water** in a mixing bowl. Place **panko** on a plate.
- Cover **pork** with plastic wrap and pound with a heavy object to an even 1/4" thickness.
- Remove plastic wrap. Transfer pork chops to a plate and spread mayonnaise-water mixture on chops, coating completely. Then transfer to plate with panko, flipping until coated, pressing gently to adhere.



### 5. Warm Sauce and Finish Dish

- In a microwave-safe bowl, combine **tonkatsu sauce** and 1 Tbsp. **water**. Microwave until warm, 30-60 seconds.
- Plate dish as pictured on front of card, slicing **pork** into 3/4" strips, if desired. Top pork with tonkatsu sauce, **green portions of green onions**, and **Sriracha** (to taste). Bon appétit!